

FROM GOUDAS TO GOATS

Montrose's Honolulu Avenue has a sleepy reputation that often leads to Mayberry comparisons, but "The Andy Griffith Show" never had a modern Spanish tapas restaurant. Ian Kim and son Brandon recently transformed their Goudas & Vines shop into **Three Drunken Goats**, named for a wine-soaked Spanish goat cheese. Rustic design elements include cast-iron chandeliers, maroon walls and wooden wine racks. Chef Jason Michaud — a Cobras & Matadors veteran — wrote a menu that incorporates olive oil, cheeses and sliced meats imported from Spain. Expect seasonal plates like artichoke and goat cheese croquettes, summery scallops wrapped in *jamón serrano*, and custardy flan flecked with bits of bitter orange. To drink, 40 Spanish wines are available by the glass. **2256 Honolulu Ave., (818) 249-9950**

